



## 3 Course Plated Summer Menu

### Canapés on Arrival

(SAMPLE)

Golden Cranberry and brie vol au vaunts topped with a cranberry coulis & micro greens (V)

Caprese salads on sticks (V)

Salt & pepper squid topped with a garlic aioli

Dainty Asian Chicken bamboo chicken skewers

Harissa beef skewered with Rosa tomatoes

### Plated Starter

(SAMPLES)

Caramelized Onion Tart Tartain with a herb salad and roasted red pepper coulis (V)

Sesame seed coated prawns on an Asian salad bundle with coriander infused dressing

Flambeed chicken liver parfait with caramelised apples and brioche

Creamy biltong and potato soup topped with port cream & cariander dust and served with garlic  
crostini

Mini herb pancake with smoked salmon trout, peppadew salsa and creamy dill sauce accompanied  
by a baby herb salad



## Main Course

(SAMPLES)

Slow roasted chicken supreme served with parmesan & wild mushroom risotto drizzled with truffle oil, baby seasonal vegetables and a rosemary jus garnished with pea shoots.  
Oven roasted beef fillet with a balsamic and black pepper glaze served with a Pomme Frites, a hot grilled asparagus and green bean salad and micro herbs  
Slow braised lamb shank with honey and red wine glaze, garlic infused white bean mash, seasonal vegetables and rosemary infused wine sauce  
Oriental style line fish served "en Papilotte with jasmin rice and Asian greens.  
Polenta cake with roasted aubergines, peppers and baby marrow topped with a basil pesto oil and roasted seeds (V)

## Dessert

(SAMPLES)

Trio of chocolate; chocolate spring roll, decadent chocolate mousse served in a little jar and a decadent dark chocolate brownie served with minted sweet cream and seasonal berries  
Individual vanilla bean crème brulee with caramelized hazelnut crumbs, Greek shortbread and seasonal berries  
Summer fruit pavlova topped with minted Chantilly cream and seasonal fruits, drizzled with a granadilla coulis

